



## Gluten-Free Chocolate Crinkles

 Vegetarian  Gluten Free  Dairy Free  Low Fod Map

READY IN



260 min.

SERVINGS



72

CALORIES



39 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 4 eggs
- 2 cups granulated sugar
- 0.5 cup powdered sugar
- 4 oz baker's chocolate unsweetened cooled melted
- 2 teaspoons vanilla
- 0.5 cup vegetable oil
- 2.5 cups frangelico gluten free
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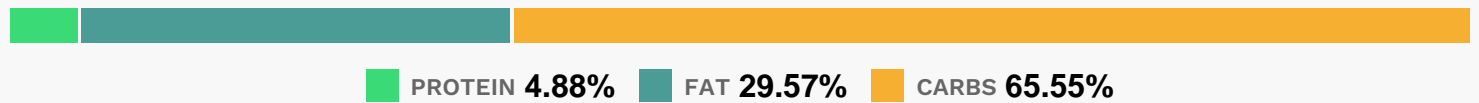
## Equipment

- bowl
- baking sheet
- oven

## Directions

- In large bowl, mix oil, chocolate, sugar and vanilla. Stir in eggs, one at a time. Stir in Bisquick mix until dough forms. Cover; refrigerate at least 3 hours.
- Heat oven to 350F. Grease cookie sheets with shortening or cooking spray. Drop dough by teaspoonfuls into powdered sugar; roll around to coat and shape into balls.
- Place about 2 inches apart on cookie sheets.
- Bake 10 to 12 minutes or until almost no imprint remains when touched lightly in center. Immediately remove from cookie sheets to cooling racks.

## Nutrition Facts



## Properties

Glycemic Index:0.97, Glycemic Load:3.88, Inflammation Score:-1, Nutrition Score:0.81869564918072%

## Flavonoids

Catechin: 1.01mg, Catechin: 1.01mg, Catechin: 1.01mg, Catechin: 1.01mg Epicatechin: 2.23mg, Epicatechin: 2.23mg, Epicatechin: 2.23mg, Epicatechin: 2.23mg

## Nutrients (% of daily need)

Calories: 39.01kcal (1.95%), Fat: 1.38g (2.12%), Saturated Fat: 0.63g (3.95%), Carbohydrates: 6.87g (2.29%), Net Carbohydrates: 6.61g (2.4%), Sugar: 6.4g (7.11%), Cholesterol: 9.09mg (3.03%), Sodium: 3.93mg (0.17%), Alcohol: 0.04g (100%), Alcohol %: 0.4% (100%), Protein: 0.51g (1.02%), Manganese: 0.07mg (3.34%), Copper: 0.05mg (2.66%), Iron: 0.32mg (1.78%), Magnesium: 5.46mg (1.36%), Selenium: 0.92µg (1.31%), Zinc: 0.18mg (1.23%), Phosphorus: 11.15mg (1.11%), Fiber: 0.26g (1.05%)